



Locals Choice Club

Recipes for pairing with Locals Choice
Club March 2014 Selections

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Easter Spinach Ricotta Pie

Pair with 2011 California Republic Gunfighter Red Cuvee Blend

- 1 medium onion, chopped
- 4-5 cloves garlic, minced
- 1 Tbsp. olive oil
- 2 (14 oz.) bags frozen chopped spinach, defrosted and drained or 2 bunches fresh spinach, lightly steamed, drained and chopped (roughly 1 ½ packed cups of cooked spinach)
- 1 lb. ricotta cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 6 eggs (4 for the top of the pie, one for the filling, and one for the egg wash)
- 3 roasted red peppers, chopped
- 1/4 tsp. freshly ground nutmeg
- 1 tsp. red pepper flakes
- salt and freshly ground black pepper to taste
- 1 package of 2 pie crusts, either homemade or store-bought

Preheat the oven to 350°F. Lightly grease a deep tart pan or springform pan with baking spray.

In a medium skillet, heat the olive oil over medium heat. Sweat the onion and garlic together in the skillet until translucent. Remove from the heat, and allow the onion and garlic to cool.

In a large bowl, stir together the onion, garlic, spinach (make sure it is thoroughly drained), ricotta, mozzarella cheese, parmesan cheese, roasted peppers, nutmeg, red pepper flakes, salt, and pepper. Taste the mixture and adjust the seasoning as needed. Add 1 egg to the mixture and mix well. Carefully line the bottom of the pan with one of the pie shells. Spoon the filling into the tart pan.

Smooth the top of the filling, and make four deep, evenly spaced depressions in the filling. Crack an egg into each hole (hold back a bit of the white if it looks like it will overflow). Cover the filling with the second pie shell, and seal the crust using a fork or by making a decorative edge. Vent the crust with a sharp knife, and then brush the crust with a beaten egg for color and shine. Bake for approximately 45 minutes, or until the pie is golden brown and the filling has set. Allow the pie to cool to room temperature (or just slightly warm) before serving.

Sweet Potato, Carrot, Prune & Apricot Tzimmes for Passover

Pair with 2012 Praxis Viognier

- 1 cup orange juice
- 6-7 sweet potatoes – peeled, quartered
- 7 ½ carrots – peeled, quartered
- 1 lb. prunes – chopped
- 3/4 lb. apricots – chopped
- ½ cup brown sugar
- ½ cup orange marmalade
- Dash nutmeg
- 3/4 teaspoon cinnamon
- 1 medium lemon – juiced

Combine all ingredients in a large baking pan. Bake at 350 for 2 hours until potatoes just begin to break down and sweet syrup has formed.

